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**SOMERVILLE, MASS.**

**Milk and Cream—Sale of—Filling of Containers. (Reg. Bd. of H., Feb. 3, 1914.)**

**RULE 20.** No person or corporation shall sell or offer, expose, or keep for sale, in any shop, store, or other place, milk or cream, unless the same is sold or offered, exposed or kept for sale in tightly closed or capped bottles or receptacles. Nothing contained herein shall prevent the sale of milk or cream from cans, crocks, coolers, or other receptacles in restaurants, hotels, or at soda fountains, when the milk or cream is to be consumed in the restaurant or hotel or at soda fountains by guests or patrons ordering the same.

**RULE 21.** No person or corporation engaged in the business of selling or delivering milk or cream shall fill bottles or other receptacles with milk or cream on any public way. No such person or corporation shall fill any bottles or other receptacles with milk or cream in any place not previously authorized in writing by the board of health. Such person or corporation shall immediately upon receiving a written order from the board of health so to do comply with any requirement of said board respecting the filling of milk or cream in bottles or receptacles, the manner or method employed in such filling, or the conditions and surroundings under which such filling is done or carried on.

The preceding regulations shall take effect the 1st day of May, 1914.

**SPRINGFIELD, MASS.**

**Ice Cream—Manufacture, Care, and Sale. (Reg. Bd. of H., June 18, 1914.)**

**RULE 1.** No ice cream shall be manufactured or stored in any portion of a building which is used for stabling horses, or other animals, or in any room used in whole or in part for domestic or sleeping purposes unless the manufacturing and storage rooms for ice cream are separated from other parts of the building to the satisfaction of the board of health.

**RULE 2.** All rooms in which ice cream is manufactured or stored shall be equipped for handling ice cream in a sanitary manner, and shall be kept constantly clean. The minimum requirements shall be smooth, tight floors, walls and ceiling of such construction as to permit proper and thorough cleaning, shall be well lighted, ventilated, and properly screened, and shall be equipped with appliances for washing or sterilizing all utensils employed in the mixing, freezing, storage, sale, or distribution of ice cream. All such utensils after use shall be thoroughly washed with boiling water or sterilized by steam. Vessels used in the manufacture or sale of ice cream shall not be employed as containers for other substances than ice cream.

**RULE 3.** All establishments in which ice cream is manufactured shall be equipped with facilities for the proper cleansing of the hands of operatives, and all persons, immediately before engaging in mixing of the ingredients entering into the composition of ice cream, or its subsequent freezing and handling, shall thoroughly wash his or her hands and keep them cleanly during such manufacture and handling. All persons shall be dressed in clean outer garments while engaged in the manufacture and handling of ice cream.

**RULE 4.** No urinal, water-closet, or privy shall be located in the rooms mentioned in the preceding rules or so situated as to pollute the atmosphere of said rooms.

**RULE 5.** All vehicles used in the conveyance of ice cream for sale or distribution shall be kept in a cleanly condition and free from offensive odors.

**RULE 6.** Ice cream kept for sale in any shop, restaurant, drug store, or other establishment shall be stored in a covered box or refrigerator. Such refrigerator shall be properly drained and cared for and shall be tightly closed except during such intervals as are necessary for the introduction or removal of ice cream or ice, and shall be

kept only in such locations and under such conditions as shall be approved by the board of health.

**RULE 7.** Every person engaged in the manufacture, storage, transportation, sale, or distribution of ice cream, immediately on the occurrence of any case or cases of infectious disease, either himself or in his family, or amongst his employees, or within the building or premises where ice cream is manufactured, stored, sold, or distributed, shall notify the Springfield Board of Health and at the same time shall suspend the sale and distribution of ice cream until authorized to resume the same by said board of health. No vessels which have been handled by persons suffering from such disease shall be used to hold or convey ice cream until they have been thoroughly sterilized.

**RULE 8.** All cream, milk, or skimmed milk employed in the manufacture of ice cream shall, before use, be kept at a temperature not higher than 50° F.

**RULE 9.** No old or melted ice cream or ice cream returned to a manufacturer from whatever cause shall again be used in the preparation of ice cream.

### **SPRINGFIELD, OHIO.**

#### **Visiting Nurse—Appointment, Duties, and Salary. (Ord. 182, Oct. 21, 1914.)**

**SECTION 1.** That a visiting nurse shall be appointed in the department of public health, but not for any prescribed term. The said visiting nurse shall be a person skilled and experienced in the performance of the duties of a visiting nurse and shall perform the duties incident to such employment under the direction and control of the director of public health, and shall perform such other duties as may be required by the city commission or by the director of public health. Such visiting nurse shall receive compensation at the rate of \$900 a year, payable semimonthly, and shall give bond in the sum of \$1,000.

**SEC. 2.** There is hereby appropriated from the unappropriated moneys in the public-health fund the sum of \$150, to be expended, upon proper voucher, for the purpose of paying the compensation of such visiting nurse for the remainder of the present fiscal year.